



July - September 2017

# 1997 Cheers to 20 years 2017

## Seeds for Thought



**Our goal is to provide you and your family with Minnesota grown produce by bringing "The Season's Best" harvest to your table.**

### It's Produce Time! FRESH from the FIELDS to your TABLE

Summer at 101 Market means it's yummy Minnesota grown produce time. Super Sweet sweet corn, cucumbers, tomatoes, zucchini and so much more. These are a few of our favorite recipes made with our delicious homegrown produce and are favorites of our employees.

#### Freezing Corn

Cut corn off the cob. Place in 9x12 inch pan, fill the pan 1.5" deep with the corn.

Add 1/4 cup butter and 1/4 cup water. If you want add salt, sugar or half-n-half.

Bake in a 350° oven for 30 to 40 minutes, stirring once. Cool. Put in plastic freezer bags. Open anytime for FRESH yummy homegrown Super Sweet sweet corn.



#### Refrigerator Pickles

Slice 5 cups pickles  
one large onion  
2 heads of fresh dill  
into large bowl  
Put in cold water  
for 1.5 hours



2 cups sugar  
2 cups vinegar  
2 T. salt  
1 tsp. celery seed  
1 tsp. mustard seed  
Boil mixture & let cool  
Pour over drained cucumbers & refrigerate

Put everything in a 5 quart ice cream pail. Cover and put in the fridge for a few days then transfer to pint jars. Keep in fridge.

#### Tomato Salsa



1 can black beans, drain and rinse  
1 can Mexicorn, drain  
1/2 cup red onion, chopped

3-4 green onions, chopped  
3-4 Roma tomatoes, chopped  
2 avocados, diced

1/3 cup olive oil  
1/4 cup balsamic vinegar  
1 package (dry) of

Good Seasons Italian Dressing  
Mix all of above  
Add avocados just before serving



#### Zucchini Bread

2.5 cups of flour  
2 tsp. baking soda  
2 tsp. baking powder  
1 tsp. ground cinnamon  
1 tsp. pumpkin pie spice  
Whisk above together

1.5 cup sugar  
4 large eggs beaten or  
3/4 cup egg substitute

1 cup vegetable oil  
2 tsp. vanilla  
1 tsp. salt  
Combine the dry and wet ingredients.  
Fold in 4 cups grated zucchini-get moisture out of the zucchini. Wrap in a towel and twist it out  
Fresh zucchini will have less moisture.

Grease two 9"x5" loaf pans  
bake for 50 minutes or four small pans for 40 minutes.  
Bake at 350°

# JAMS, JAMS, and more



These jams have been on the shelves since 101 Market opened its doors, discovered during a trip to visit family in Wisconsin. Hands down raspberry, strawberry & strawberry rhubarb are favorites.

## JAMS

## *... Products Our Customers LOVE*



Visit with Paula & Brad, while viewing their Enchanted Gardens on Saturday, August 5th Self guided tour



### Tea Drops is Rethinking Tea

Tea Drops are organic pressed teas that dissolve in your cup.

Comprised of USDA organic tea, spices, and lightly sweetened with raw sugar, Tea Drops can be enjoyed anytime, anywhere, just by adding hot water.



## *Enchanted Fairy Garden Tour - August 5*

### Discover, Dream & Explore

This enchanted fairy garden surrounds a huge tree in the back yard of Paula and Brad's home in Rogers. Visit with them and explore their enchanted wonderland.

**Saturday, August 5**

9:30-10:30 am or 11:00 am-12:00 pm.  
Register by calling 763.441.4487-driving directions will be given to their home for self guided tour. Children 10 years old+ with an adult are welcome.





Call us directly with your floral needs. We can create what you want to send to your loved ones.



*Our Floral Design Artists, Gail & Shelly ...*

### Life Events-The Wonderous Wedding World

Floral designers supply more than just a bouquet for your wedding. We help you create a look and feel for you and your guests to enjoy, as you celebrate one of the biggest "Life Events" ever! Our design artists can create unique theme flowers for your wedding including ceremony, church designs, table centerpieces, cake flowers, arbor decor as well as body flowers. Summer is a beautiful time to buy garden flowers for outdoor wedding themes. We offer free initial consultation by appointment. At this meeting bring as many pictures, samples of your ideas, color swatches, design styles, Pinterest ideas, etc. anything you think would help us "read your mind" and bring your dream wedding to life. Looking forward to hearing from you soon.



We extend lifetime wishes of love and happiness to former employees, Renee and Eric. Since her teenage years, Renee (Crepeau) has been part of our 101 Family. Congratulations Mr. & Mrs Eric Volk  
photo by Rebecca Studios

James, a graduate from St. Francis High School, will be pursuing a Math/Physics degree at Gustavus in St. Peter. One hobby of his is online gaming and a favorite food is German bread.

"Making your day and everyday beautiful". . . ~ Gail & Shelly

*"Our Petals do the Talking"*



His parents are Joni and Rick Stapfer of Oak Grove.

### Graduate Wishes

Travis, graduated from Spectrum High and is heading to Crown College as a junior to pursue a business/biblical studies degree.

He enjoys hanging out with his family and one of his favorite foods is lasanga.

His parents are Deana & Troy Bondy of Elk River.



**Vintage Ivy  
Holiday Market**  
November 3rd & 4th, 2017  
Friday 9-7, Saturday 9-5  
Free admission, Free parking

25+ vendors from around the Twin Cities area featuring

Vintage, Antiques, Handmades, Farmhouse Decor, Gifts, Jewelry, Soaps, Industrial, Architecture, Holiday Inspiration!

Food vendors

**Bring a friend and bring a truck!**



1997 Cheers to 20 years! 2017

101 Market's Seeds for Thought

8980 Quantrelle Avenue NE  
Otsego, MN 55330  
www.nathes101market.com

PRSRT STD  
U.S. Postage  
**PAID**  
Permit No. 132  
Elk River, MN

## Events Calendar

**Annual Summer Gift Sale**

**July 28 - August 5 25%-75% OFF**  
on selected gift items

**Enchanted Fairy Garden Tour**

**Saturday, August 5**

**Farm to Fork Luncheon**

**Sunday, August 20**

**Harvest Corn Maze &**

**Family Fall Festival**

**September 23 - October 29**

**Vintage Ivy Holiday Market**

**November 3 & 4**

RSVP to 101 Market's Facebook Event Page

*August 20*  
12:00 to 2:30 pm

*Farm to Fork Lunch*  
serving up a plate full  
of farm fresh produce  
BBQ style

*Celebrating you  
and our 20 years!*

Count needed for Caterer, RSVP to Facebook Event page or 763.441.4487

Connect with us . . .  
#shop101market



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and share  
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when you visit  
101 Market!  
We love  
seeing  
your shots!



Home & Garden  
SHOWPLACE®

Count needed for Caterer, RSVP to Facebook Event page or 763.441.4487